



### HISTORY

This delicious Zinfandel comes from our Four Clones Vineyard, located right in front of our family winery. The incredible 4.4-acre property is a throwback to a bygone era of grape growing. Planted in 2009, this traditional head-pruned, dry-farmed Zinfandel vineyard incorporates four distinct clones: Bradford Mountain, St. Peter’s Church, Primitivo, and DuPratt on St. George rootstock. Our desire is to preserve the heritage and authenticity of old vine vineyards for generations to come.

### GROWING SEASON

Following a long growing season characterized by cooler than normal temperatures throughout the spring and summer, the 2018 harvest started 5–8 days later than the past several years. The milder temperatures afforded the luxury of a longer hang time for the grapes, allowing them to fully mature while retaining a high level of acidity. Overall, the harvest was plentiful, with some vineyards producing higher than average quantities. The season ended with the ideal combination of warm days and cooler nights, which enabled the high quality of grapes to thrive while developing complexity and nuance.

### WINEMAKER COMMENTS

This vintage includes a touch of Petite Sirah, planted adjacent to the Zinfandel. At first swirl, fragrant aromas of white pepper, sage, and allspice come forward. A few minutes of airing reveal concentrated notes of boysenberry, black raspberry, and plum. On the palate are characters of ripe raspberry, boysenberry syrup, and blackberry, with lingering flavors of black pepper, allspice, and leather. The tannins are silky and smooth to lend a round, rich mouthfeel. Full-bodied and complex, this estate Zinfandel is impeccably balanced with a mouthwatering finish.

<b>RELEASE DATE</b>	September 2020
<b>BLEND</b>	85% Zinfandel, 15% Petite Sirah
<b>APPELLATION</b>	Dry Creek Valley
<b>HARVEST DATES</b>	September 17–October 5, 2018
<b>ALCOHOL</b>	14.6%
<b>FERMENTATION</b>	12–14 days in fermenters at 82 - 88°F; pumped over twice daily.
<b>BARREL AGING</b>	18 months in French, Hungarian, and American oak; 27% new oak
<b>BRIX</b>	Average 26.2
<b>PH</b>	3.68
<b>TA</b>	6.3g/L
<b>SOILS</b>	Yolo sandy loam
<b>VINE AGE</b>	9 years
<b>YIELDS</b>	Less than 1 ton per acre

